
THE GRAZING ROOMS



MAIN MENU (12PM-5PM)

SANDWICHES

ALL OF OUR SANDWICHES ARE MADE WITH EITHER DONKA RYE OR SOUR DOUGH BREAD AND SERVED WITH ROOT VEGETABLE CRISPS AND FARM SHOP LEAF SALAD.

Atlantic Prawns

Atlantic prawns in a marie rose sauce with baby gem lettuce and smoked paprika

Smoked Salmon

Springs smoked salmon, black cracked pepper, cream cheese, fresh cucumber and dill

Farm Shop Ploughman's

Farm shop cheddar, house chutney, vine tomato, cucumber, smoky mustard mayo and farm shop leaves

BLT

Sweet cured bacon, vine tomato, baby gem lettuce, smoky mustard mayo and red onion marmalade

Vegan Mezze

Grilled courgettes, flame roasted peppers, creamy hummus, red onion marmalade, herb salsa

Our Toasties

Choice of:
Farm Shop Cheddar
Cheese and Tomato
Ham and Cheese

SALADS

Smoked Chicken Caesar

Smoked chicken breast, Caesar dressing, garlic croutons, baby gem lettuce marinated anchovies, smoked bacon and shaved Twinghams grange cheese

Also available in Veggie

Gin Cured Salmon

Our Chilgrove Gin Cured Salmon with a vibrant farm shop salad, new potatoes, horseradish cream and parsley oil

Torched Mackerel

Blow torched mackerel fillets served with pickled farm shop vegetables, smoked cods roe cream, dehydrated seaweed powder and dill oil

LIGHTER BITES

Bread and Marmite Butter

Our home baked baquetteinni with homemade marmite butter

Marinated Olives

Black and green olives marinated in olive oil with confit garlic and herbs

Mini Butchers Sausages

Mini butchers sausages rolled in grain mustard and honey with a sage and onion mayonnaise

Farm Shop Arancini

Crispy fried farm shop vegetable arancini with shaved Twinghams Grange cheese and herby aioli

MAINS

La Tua Pasta (V)

Ask for today's pasta dish of the week served with farm shop ingredients freshly prepared by our chefs

Our Butchers Sausages

Our venison sausages served with Sussex cheesy mash, sautéed greens, flame roasted peppers, burnt onions, local watercress and a vibrant caper and herb salsa

Also available in Vegan

Vegan Mezze (VG)

Crispy falafel and chargrilled vegetables on sourdough flat bread with hummus, harissa pesto, farm shop leaves and basil oil

FROM THE GRILL

Sky Park Burger

Our loaded venison burger served in a sesame seed brioche bun with rustic fries, burnt onion mayonnaise, farm shop slaw and local leaf salad

Also available in Vegan

Steak and Chips

Please ask for today's cut served with rustic fries, smoked mustard mayonnaise, caramelised onions, roasted vine tomatoes and watercress salad

SIDES

Rustic skin on fries
Cheesy truffle fries
Farm shop slaw
Seasonal salad

PUDDINGS

Chocolate and Pistachio

Chilled chocolate fondant, crushed pistachio, yogurt sorbet, hibiscus powder and rose petals

Sticky Toffee Pudding

Sticky toffee date pudding with a muscovado toffee sauce, candied pecan nuts and salted caramel ice cream

Farm Shop Pavlova

Changing with the seasons our individual pavlova is served with preserved fruit whipped vanilla cream and fruit sorbet

Sky Park Brownie Mess

Our double chocolate brownie mess with coco cream, toffee sauce, white chocolate shavings and popping candy

Soft Serve Sundae

Please ask for today's soft serve sundae special

AFTERNOON TEAS

PLEASE SEE COUNTER FOR OUR DAILY SELECTION OF SWEET TREATS

Selection of Sliced Cakes

Double Chocolate Caramel
Pecan Nut Carrot Cake
Coffee and Walnut
Victoria Sponge Ripple

Vegan Oreo Chocolate Tiffin

Pressed Oreo Chocolate Tiffin

Double Chocolate Brownie

70% dark chocolate
GF brownie with white chocolate chunks

GF Oaty Flapjack

Our flapjack is made with gluten free oats with a hint of cinnamon

Home Baked Scone Cream Tea

Home baked scones, Libby's Larder clotted cream, farm shop preserves and a choice of tea or coffee

English Afternoon Tea

Choose from our sandwich menu and enjoy with scones, clotted cream, preserves, chocolate brownie and a hot drink of your choice or...

Upgrade to a glass of English sparkling wine

HOT DRINKS

DIETARY OPTIONS AVAILABLE

Coffee	Small	Regular
Espresso		
Macchiato or double espresso		
Americano		
Cappuccino		
Latte		
Flat white		
Mocha		
Babycino		

Tea

English breakfast
Earl Grey
Peppermint
Rosehip and Hibiscus
Darjeeling
Decaffeinated
And many more!

HOT CHOCOLATES

FLAVOURED SYRUPS AVAILABLE

Our hot chocolates are made using locally sourced cow's milk and topped with marshmallows and whipped cream

CHILLED DRINKS

Fresh Orange Juice
Fresh Apple Juice
South Downs Still Water
South Downs Sparkling
Folkingtons Juices
Dash Water
Gousto Organic Juices

BEERS

Crafty One Pale Ale
Hepworth Sussex
Langham Ale
Red Cat Lager

CIDERS

Meon Valley Cider
The Garden Cider
Seacider

WINES

125 175 BTL

Red wine

Chateau du Lort
Chautau de lort 2018
Bourdoux, France

Bolney Pinot Noir
Lychgate Angel 2020
West Sussex, UK

Bodegas Navajas Mirador
Mirador Crianza 2015
Rioja, Spain

White Wine

Trotton Estate
Brilliant Bacchus 2018
West Sussex, UK

Jaffelin
Cuvee des Chanoines de
Notre Dame Chardonnay 2018
Bourgogne, France

Sacred Hill
Sauvignon Blanc 2020
Malborough, New Zealand

Rose

Château D'esclans
Whispering Angel 2020
Côtes de Provence, France

Les Vignobles
Piquepoul Rose Foncalieu
Vine de pays d'Oc, France

Sparkling

Albourne Estate
Frizzante
West Sussex, UK

Wiston Estate
Name
West Sussex, UK

Exton park
Pinot Blanc
East Hants, UK

"We prepare all our food with a passion and ethos of quality, local and delicious ingredients cooked simply for our guests"

— Our Kitchen Team

Allergies: If you have any allergies or special dietary requirements please speak to a team member. Every care is taken to avoid any cross contamination when processing a specific allergen-free order. We work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.